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## RESTAURANT WEEK 2018

### February 26 – March 4, 2018

No substitutions  
Please

**LUNCH**  
**\$25.18**  
**3 courses**

**Served 11:30am – 4:00pm**

**Zuppa Del Giorno**

Soup of the Day

**Cesare**

Grilled organic baby artisan romaine heart with creamy Parmigiano dressing, Parmigiano crisp & grissini

**Mista Salad (GF/V)**

Organic artisan lettuce, white balsamic vinaigrette, pear, Gorgonzola Dolce & toasted walnuts

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**Calamari grigliati (GF)**

Thyme-grilled calamari, lemon oil, organic baby arugula salad

**Bucatini alla Carbonara**

La Rustichella Bucatini, local farm egg yolk, imported cured Guanciale, Pecorino Romano, black pepper & pepperoncini Salonica

**Insalata Di Cavoletti E Pollo (GF)**

Organic grilled chicken breast with shaved miniature brussels sprout salad, tossed with toasted hazelnuts, crispy Pancetta in a truffle Parmigiano vinaigrette, Westfield goat cheese croquettes

**Sogliola alla TerraSole**

Panko crusted, flash fried filet of Sole, topped with organic multicolored cherry tomatoes, baby arugula, shaved aged Parmigiano cheese

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**Dark Belgian chocolate Crème Brulee**  
**Homemade Biscotti & Cello of the day**

Our prices reflect the quality of our ingredients and organic produce that we use in each dish. Please note that all dishes are made to order and the time to prepare your dish may be longer than expected. Notify your server of any time restraints and/or food allergies.

Menu, Prices or Promotions subject to change